Culinary Arts 3 & 4
Scope & Sequence: Year 2

CTE — Career & Technical Education

Semester 1		Semester 2	
Quarter 1	**Quarter 2**	**Quarter 3**	**Quarter 4**
Technical Standards: 1.0 Professional Standards: 1.0, 2.0 ## Unit 1 **Food Safety and Practice** • Team building exercises in lab safety and etiquette. • Introduction to ServSafe and OSHA industry certifications. • HACCP and MSDS overview. • Demonstrate expertise in safe food handling. • Demonstrate knowledge of ordering, receiving and proper storage of product. Technical Standards: 12.0 Professional Standards: 1.0 ## Unit 2 **Applied Culinary Mathematics** • Restaurant accounting vocabulary. • Demonstrate as-purchased-quantity vs edible-portion quantity expertise. • Food costing and menu pricing principles. • Demonstrate expertise using the Recipe Conversion Factor • Truth in menus. • Menu development.	Technical Standards: 7.7, 8.0, 8.2 Professional Standards: 4.0 ## Unit 3 **Hot Food Preparation** • Identify and prepare mise en place for stocks, soups and sauces. • Identify spices, herbs, oils and vinegars. • Identify and demonstrate moist and dry heat cooking methods. • Thickening agents. • Identify and prepare the mother sauces. Technical Standards: 10.0 Professional Standards: 2.0, 4.0 ## Unit 4 **Applied Baking and Pastry** • Define and implement common baking terms and techniques. • Leavening agents. • Demonstrate expertise using the Recipe Conversion Factor. • Demonstrate techniques for yeast breads and quick breads. • Demonstrate pastry preparation and finishing techniques.	Technical Standards: 8.1, 8.3 Professional Standards: 2.0, 4.0 ## Unit 5 **Product Identification and Fabrication** Demonstrate expertise in the following: • Produce identification, seasonality. • Beef, pork, fish and poultry fabrication. • Yield percentages. • Determination of optimal cooking method. *Internship Exploration* Technical Standards: 7.0, 8.0, 9.0 Professional Standards: 4.0 ## Unit 6 **Advanced Food Preparation** • Define and implement principles of the Garde Manger. • Identify and prepare breakfast foods. • Demonstrate advanced food presentation techniques. *Technical Skills Assessment Industry Certifications Testing*	Technical Standards: 8.0, 11.0, 12.0 Professional Standards: 2.0, 3.0, 4.0 ## Unit 7 **Advanced Dining Operations** • Define and demonstrate styles of service. • Demonstrate accurate food costing. • Demonstrate healthy meal planning and menu development. • Demonstrate knowledge of POS systems and cash handling. • Demonstrate batch food production. Technical Standards: 8.0, 11.0 Professional Standards: 2.0, 4.0 ## Unit 8 **Advanced Banquet Operations** • Demonstrate knowledge of dining room layout and service strategies. • Practice professionalism in support of good customer relations. • Prepare and serve foods for a catered event.

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51% of the entire program will be conducted in a lab setting. The lab consists of hand-on learning projects and experiences where student will practice the necessary skills to complete the current unit study.